

Sabayon



Le Petit Gourmet

Our petit gourmet menu gives diners the opportunity to sample the best of our classic and contemporary selections

Amuse Bouche

The Illegal Stroncatura Pasta

House Made Spicy Akaushi Beef Nduja | Passata

or

Foie Gras

Duck Liver | Le Puy Lentil | Granny Smith Apple

La Viande et le Poisson

Norwegian Salmon | Tropical Amur Caviar | Organic Eggs Mimosa
Asparagus | Edamame | Chive Beurre Blanc

or

Canard di Bidor

7 Days Dry Aged Bidor Duck | Braised Endive | Sarawak Pepper | Duck Jus

or

Wagyu Beef Cheek

Truffle Pomme Purée | Horseradish | Crispy Shallot

UPGRADE: Wagyu Tenderloin MB5 | 128

Pommes Anna | Caramelised Carrot Purée | Shaved Truffle | Beef Jus

Sélection de Fromages

Cheese Selection Of 4 | Honeycomb | Dry Fruits | Almond | Caramelised Pecan

or

Baba Cake

Sicilian Pistachio | Catalan Orange | Cameron Highlands Japanese Chitose Strawberry
Yoghurt | Marsala Sabayon

Mignardises

3 Course Menu | 398

3 Sommelier Selections Wine Pairing | 128

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

Classic Revisit Menu

Our classic menu is a revival of the timeless dishes that Sabayon is known for and pays reverent yet inventive homage to the rich classic haute cuisine

Amuse Bouche

Tartare Terre et Mer

Black Angus Beef Tartare | Sea Urchin

Foie Gras

Duck Liver | Le Puy Lentil | Granny Smith Apple

Yuzu Sorbet

La Viande et le Poisson

Norwegian Salmon | Tropical Amur Caviar | Organic Eggs Mimosa
Asparagus | Edamame | Chive Beurre Blanc

or

Canard di Bidor

7 Days Dry Aged Bidor Duck | Braised Endive | Sarawak Pepper | Duck Jus

or

Wagyu Beef Cheek

Truffle Pomme Purée | Horseradish | Crispy Shallot

UPGRADE: Wagyu Tenderloin MB5 | 128

Pommes Anna | Caramelised Carrot Purée | Shaved Truffle | Beef Jus

Baba Cake

Sicilian Pistachio | Catalan Orange | Cameron Highlands Japanese Chitose Strawberry
Yoghurt | Marsala Sabayon

Mignardises

5 Course Menu | 538

4 Sommelier Selections Wine Pairing | 168

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

Sensory Menu Tribute to Chef's Memories

A sensorial journey of tastes and textures evoking
Chef Federico Michieletto and Chef Jonathan Heng's personal memories,
ending in a sweet tribute to the legendary Chef Alain Passard

Local

Caviar Egg Toast

Tropical Amur Caviar | Toast | Organic Kampung Eggs Confit

Pure

Hokkaido Scallop Crudo

Colatura di Alici | Momotaro Tomato Confit | Salmon Roe | Caviar

Illegal

The Stroncatura Pasta

House Made Spicy Akaushi Beef Nduja | Passata

Asli

Lemon Compote | Madu Kelulut

Memory

Cod Baccala

Potato | Vongole | Ebi | Italian Parsley

Fragrance

Lamb

Green Peas | Edamame | Zucchini | Chamomile

Tribute

Tarte aux Pommes

Frangipane | Tahitian Vanilla Gelato

(Apple Tart Inspired by Chef Alain Passard)

Mignardises

7 Course Menu | 758

4 Sommelier Selections Wine Pairing | 168

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

Sommelier's Champagne Recommendation

NV Barons de Rothschild Brut
Reims
Glass | 148 Bottle | 628

NV Veuve Clicquot Brut
Glass | 98 Bottle | 488

NV Pierre Peters Cuvée de Réserve
Blanc de Blancs Grand Cru Brut
Le Mesnil-sur-Oger
Bottle | 528

NV Billecart-Salmon Brut Réserve
Mareuil-sur-Aÿ
Bottle | 688

NV Billecart-Salmon Brut Rosé
Mareuil-sur-Aÿ
Bottle | 908

2012 Louis Roederer Cristal Brut
Reims
Bottle | 2,688

Chef's Recommendation

Make the meal complete with our best add-ons

Caspian Iranian Beluga Caviar (25g) | 988
Melba Toast | Organic Egg Mimosa | Shallot | Chives | Crème Fraîche

Gallagher Oysters
3pcs | 208 6pcs | 408
Buttermilk | Apple | Cucumber | Caviar

Wagyu Tenderloin MB5 | 318
Pommes Anna | Caramelised Carrot Purée | Shaved Truffle | Beef Jus

Cheese Platter (2 selections) | 58
Honey Comb | Dry Fruits | Almond | Caramelised Pecan

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES